Chandler's
Weddings & Special Events

Banquet Dinner Package

401 N. Roselle Road • Schaumburg, Illinois 60194
Phone (847) 885-9009 • Email chandlers@aceplaces.com
www.ChandlersChophouse.com

Chandler's Banquet Dinner Package © 6/11/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice

The Dinner Package

Four-Hour Event

Plated Dinner, Family Style or Buffet Available

Package with Four Hours of Open Bar with Premium Liquors

Package with Customizable Bar Options

White Linens with Choice of Napkin Color

Black Draped Linen Food Stations

Centerpieces with Candles for Guest Tables

Room Up Lighting

Ample Parking

Augusta Ballroom
First Floor

Features:

Up to 320 Guests for Sit Down Dinner

30ft Vaulted Ceilings

Outdoor Patio with Firepits and Fountain

Pebble Beach Ballroom
Second Floor

Features:

Up to 120 Guests for Seated Dinner

Panoramic Golf Course Views

Elevator Available

Plated Dinner Menu

(Minimum 30 Guests)

Plated Entrées include Soup Course or Salad Course, Fresh Baked Rolls and Butter, Entrée, Starch, Vegetable, Freshly Brewed Coffee, Decaf or Hot Tea and served Dessert. A Place Card with a clear menu identifier must be provided to Chandler's with Guests' Entrée Selection. *Upgrade

SOUP

Minestrone • Cream of Chicken with Rice
Broccoli Cheddar • Roasted Red Pepper • Tomato Basil

SALAD

Classic Garden
Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Traditional Caesar
Romaine Lettuce, Parmesan Cheese and Croutons

Dressings
(Choose Two)
Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

ENTRÉES

Grilled Herb Chicken
Double Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic, Herbs and Served with Thyme-scented Natural Juices 41.95
Pairs well with Yukon Gold Whipped Potatoes, Sautéed Zucchini and Yellow Squash

Champagne Chicken
Double Boneless Breast Marinated with Fresh Herb Olive Oil Garlic and Served with Creamy Champagne Sauce 41.95
Pairs well with Herb-Roasted Red Potatoes, Seasonal Fresh Vegetable Medley

Chicken Vesuvio
Double Boneless Breast Marinated with a Garlic-Wine Sauce, Garnished with Peas and Roasted Peppers 41.95
Pairs well with Seasoned Potato Wedges, Broccoli in Garlic Butter

Herb-Roasted Chicken Breast
Airline Chicken Breasts Marinated with Fresh Herbs, Olive Oil and Garlic,
Finished with a Light Chicken Au Jus 42.95
Pairs well with Sun-Dried Tomato Rice, Seasonal Fresh Vegetable Medley

Chicken Piccata
Sautéed Double Boneless Breast with Capers,
Finished with a Lemon Garlic Butter Sauce 40.95

Chicken Florentine
Breast of Chicken Stuffed with Spinach, Sun-Dried Tomatoes
With a Creamy Champagne Sauce 42.95
Pairs well with Sun-Dried Tomato Rice, Broccoli in Garlic Butter

Roast Sirloin of Beef
Tender Sliced Sirloin with Choice of Au Jus or Bordelaise Sauce 46.95
Pairs well with Yukon Gold Whipped Potatoes, Broccoli in Garlic Butter

Twin Filet Mignon
Center Cut Filet, Charbroiled to perfection, Served with Au Jus or Bordelaise Sauce 70.95
Pairs well with Herb-Roasted Red Potatoes, Broccoli in Garlic Butter

Salmon
Served with Beurre Blanc Sauce and Parmesan Crusted 46.95
Pairs well with Sun-Dried Tomato Rice, Green Beans and Carrots

Filet and Chicken Breast
Our Center Cut Filet with Au Jus or Bordelaise Sauce and Grilled Herb Chicken 69.95
Pairs well with Yukon Gold Whipped Potatoes, Seasonal Fresh Vegetable Medley

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes

Sun-Dried Tomato Rice

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter

Green Beans and Carrots • Seasonal Fresh Vegetable Medley

Sautéed Zucchini and Yellow Squash

Fresh Asparagus with Garlic Butter* 3.50 Per Guest

Semi Family Style - Add Mostaccioli with Marinara or Vodka Sauce
4.95 Per Guest

SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

Chicken Bruschetta
Double Boneless Breast of Chicken Marinated and Char-Grilled,
Topped with Bruschetta Tomatoes (Gluten Free) 40.95

Stuffed Bell Pepper
Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice and Roasted Vegetables,
Drizzled with Marinara Sauce (Vegetarian and Gluten Free) 40.95

Grilled Balsamic Glazed Vegetables
Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian Herbs,
Drizzled with a Balsamic Glaze. Served with Seasoned Potato Wedges (Vegan and Gluten Free)
36.95

Penne Spinach and Feta
Sautéed Spinach, Sun-Dried Tomatoes, Capers and Artichokes Tossed with Penne Pasta
in our Homemade Marinara Sauce. Topped with Crumbled Feta Cheese and Fresh Basil
(Vegetarian)
*Gluten Free Pasta available • Minimum 10-Day Notice
37.95

While preparing each guests' meal we make every effort to avoid cross contamination between food products and cooking preparation utensils. Please be aware due to normal kitchen operations we cannot guarantee that any menu item will be completely Allergen Free (Gluten Free).

CHILDREN'S

(Choose One)
For children 10 and under 18.95
Please Choose One Children's Meal for All Children

Chicken Fingers

1/4lb Hamburger or Cheeseburger

Macaroni and Cheese

All Children's Meals are Served with Fries or Tater Tots (Choose One)

DESSERTS

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla
(With Chocolate Sauce)

Sorbet: Lemon • Raspberry

*Upgraded desserts available

Family Style

48.95

Buffet

48.95

(Minimum 30 Guests)

Family Style or Buffet include Salad Course, Fresh Baked Rolls and Butter, Mostaccioli with Marinara, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert.

SALAD

Classic Garden
Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Traditional Caesar
Romaine Lettuce, Parmesan Cheese and Croutons

Dressings
(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette
Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

ENTRÉES

(Choose Two)

Roast Spring Chicken
Grilled Herb Chicken
Our Signature Crispy Pressure-Fried Chicken
Chicken Vesuvio
Champagne Chicken
Roasted Sirloin of Beef with Bordelaise Sauce
Parmesan Crusted Salmon
Italian Sausage with Roasted Peppers and Marinara

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes

Seasoned Potato Wedges • Sun-Dried Tomato Rice

Vegetable

Seasonal Fresh Vegetable Medley • Sautéed Zucchini and Yellow Squash

Broccoli and/or Cauliflower with Garlic Butter • Green Beans and Carrots

DESSERTS

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sorbet: Lemon • Raspberry

*Upgraded desserts available

UPGRADES

Chef Attended Carving Station

95.00 Per Attendant

Roast Prime Rib of Beef with Au Jus or Horseradish Sauce

Add 9.95 Per Guest

Roast Tenderloin of Beef with Bordelaise Sauce

Add 9.95 Per Guest

Hors d' Oeuvres

16.95 Per Guest
(Minimum 50 Guests)

SIGNATURE

(Choose Two Hot and Two Cold)
One-Hour Unlimited Butler Passed During Your Cocktail Hour

Hot

Focaccia Pizza Bites

Spanakopita with Tzatziki Sauce

Mac and Cheese Bites

Stuffed Mushroom Caps with Spinach and Cheese GF

Meatballs - BBQ or Swedish

Mini Egg Rolls with Sweet and Sour Sauce

Italian Sausage with Marinara GF

Cold

Spinach and Artichoke Dip with Toasted Pita Chips

Tomato Basil Bruschetta

Whipped Goat Cheese with Hot Pepper Jelly

Antipasti Spears - Chef's Selection GF

Caprese Pops GF

ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 150.00

Mini Filet Mignon Sliders 185.00

Buffalo Chicken Sliders 185.00

Cheeseburger Sliders 150.00

CARVING STATION

Served with Fresh Silver Dollar Rolls and Accompanying Sauces
Per 50 Guests 450.00

Roast Sirloin of Beef with Au Jus or Bordelaise Sauce

Or

Herb-Roasted Turkey with Turkey Gravy and Cranberry Sauce

DISPLAYS

Priced Per Guest for One Hour

Fresh Vegetable Crudité
5.95 Per Guest
Assortment of Fresh Seasonal Vegetables with Ranch Sauce

Charcuterie Board
8.95 Per Guest
Domestic and Imported Cheeses, Cured Italian Meats, Roasted Vegetables
and Assorted Crackers with Fruit Garnish

Fresh Fruit Display
5.95 Per Guest
Seasons Finest Fruit

Domestic Cheese and Fruit Display
6.95 Per Guest
Cheddar, Swiss and Jalapeno Cheese and Assorted Crackers
Paired with Seasonal Fresh Fruit

Sweet Tables and Desserts

Famous Sweet Table
14.95 Per Guest
Sliced Seasonal Fresh Fruit and Melon, Assorted Fresh Tartlets, Petit Fours, Assorted Butter Cookies, Brownies, Specialty Tortes, Chocolate Eclairs, French Pastries, Mini Cheesecakes and Chocolate Covered Strawberries
*Selections may vary due to availability

Tiramisu
4.95 Per Guest

Chicago's Best Cheesecake
4.95 Per Guest

Chocolate Fudge Cake
4.95 Per Guest

Freshly Baked Cookies
25.00 Per Dozen

Chocolate Fudge Brownies
25.00 Per Dozen

Non-Package Bar Options

Cash Bar or Tab Bar
100.00 Bartender Fee

Open Bar Pricing Per Guest

2 Hours 32.95 Per Guest for Premium Liquors

3 Hours 36.95 Per Guest for Premium Liquors

Bottled Wine
29.00 Per Bottle

Pinot Grigio • Chardonnay • Sauvignon Blanc
Merlot • Cabernet Sauvignon • Pinot Nior

Bottles of House Champagne
26.00 Per Bottle

Carafes of Soda
5.00 Each
With Fresh Lemons and Ice

Pepsi • Diet Pepsi • Sierra Mist • Lemonade • Iced Tea

Beer
6.00-8.00

Domestic Beer • Imported Beer • Craft Beer
White Claw • High Noon

Bar Service

Five Hours of Bar Service. Featuring Premium Liquors, Domestic Bottles
and House Wine with Red and White Wine on each Table during Dinner Service.
Bar Closes for One Hour during Dinner Service.

PREMIUM LIQUORS

Absolut • Bacardi • Baileys Irish Cream • Beefeater
Canadian Club • Captain Morgan • Christian Brothers Brandy
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red
Jim Beam Bourbon • Kahlua • Malibu
Rum Chata • Seagram's 7 • Southern Comfort • Tito's • Jameson

Top Shelf Upgrade
7.00 Per Guest

Amaretto Di Saronno • Crown Royal • Maker's Mark
Johnny Walker Black • Grey Goose • Patrón Silver

DOMESTIC BOTTLED BEER

Budweiser • Bud Light • Coors Light
Miller Lite • Michelob Ultra O

***Upgrade Craft Beers, White Claw or Imported Bottled Beer**
7.00 Per Guest

Blue Moon • Corona Bottle • Modelo Bottle
Founders All Day IPA • Stella Artois • High Noon

BOTTLES OF HOUSE WINES DURING DINNER

(Choice of Two)

Chardonnay • Pinot Grigio • Sauvignon Blanc
Merlot • Cabernet Sauvignon • Pinot Noir

Upgrade One Hour Outdoor Wine and Beer Bar on Patio
200.00
Augusta Ballroom only, Weather Permitting.
Includes Two Bottled Beers and select wines

General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of $250.00 or $500.00 dependent on guest counts.

Food and Beverage Minimum - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

Guest Guarantees - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

A place card with an entrée selection identifier must be provided to Chandler's.

Account Balances - Final payment is due at the conclusion of your event via credit card. No cash payments are accepted. Personal checks may not be used for final payments.

Cancellation - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

Sales Tax - Pricing does not include current sales tax of 12%.

Price Guarantee - Pricing cannot be guaranteed more than a year prior. Any price increase will not exceed 5% based on industry market.

Set Up & Decorations- Set up time for the host will be no more than 1 hour prior to the function start time. Host understands service staff will continue set up during this time. Decorations or displays brought onto the premise by the host must be approved prior to arrival to ensure compliance with local fire department regulations. Under no circumstances are banners, streamers or materials of any kind to be affixed to any wall or ceiling with nails, staples, tape or other substance in order to prevent damage to the property. No confetti or glitter is allowed. All items must be removed at the conclusion of the event. Chandler's is not responsible for any items left behind.

Service Fee Notice - A 20% service fee is applied to support the planning, setup, and execution of your event. This fee is not a gratuity and is not distributed to service staff. Our team members are non-tipped employees and are compensated with competitive hourly wages as part of our commitment to providing consistent, high-quality service. Gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function.

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Wedding Package

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Congratulations on your Engagement and Thank You for thinking of Chandler's for your Wedding.

Whether it's an intimate or large affair we understand that every Wedding involves many details. Our Catering Professionals will guide you through the entire planning process from initial date selection to the final dance leaving no detail overlooked. With referrals for DJ's, florist, photographers and hotels we at Chandler's are here to assist with every aspect of your day.

We look forward to working with you!

The Catering Sales and Service Team

The Wedding Package

Six-Hour Reception

Plated Dinner, Family Style, Buffet or Stations Packages available

Five Hours of Open Bar with Premium Liquors

Champagne Toast

Red and White Wine during Dinner Service

Custom Wedding Cake from One of our Two Bakeries

V.I.P Coffee Display

Venue Coordinator to Ensure a Flawless Event

Floor Length Linens with Choice of Napkin Color

White Draped Linens for your Head Table, Cake Table,
Place Card Table and Gift Table

Black Draped Linen for your DJ and Food Stations

Candles for Head Table and Guest Tables

Head Table and Room Up Lighting

Private Wedding Suite with Champagne available One Hour Prior
to Scheduled Start Time

Ample Parking

Complimentary Menu Tasting for 2 Once Date is Secured

10% Discount off your Bridal Shower or Rehearsal Dinner when Booked
at one of our Moretti's locations, Bella Napoli or at Chandler's

Augusta Ballroom
First Floor

Features:

Up to 320 Guests for Sit Down Dinner

30ft Vaulted Ceilings

Outdoor Patio

Outdoor Fountain

Pebble Beach Ballroom
Second Floor

Features:

Up to 120 Guests for Seated Dinner

Panoramic Golf Course Views

Separate Cocktail Area

Elevator Available

The Wedding Menu • Plated

Plated Wedding Entrées include fresh baked rolls and butter, soup or salad course, entrée, starch, vegetable, freshly brewed coffee, decaf or hot tea and served dessert. Dual entrées include same starch and same vegetable. A place card with a clear menu identifier must be provided to Chandler's with guests' entrée selection. *Upgrade

SOUP

Minestrone • Cream of Chicken with Rice

Broccoli Cheddar • Roasted Red Pepper • Tomato Basil

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choice of Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette

Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

ENTRÉES

Grilled Herb Chicken

Double Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic, Herbs and Thyme-scented Natural Juices 94.95

Champagne Chicken

Double Boneless Breast Marinated with Fresh Herb Olive Oil Garlic and Served with Creamy Champagne Sauce 94.95

Chicken Vesuvio

Double Boneless Breast Marinated with a Garlic-Wine Sauce, garnished with Peas and Roasted Peppers 94.95

Herb-Roasted Double Chicken Breast
Airline Chicken Breasts Marinated with Fresh Herbs, Olive Oil and Garlic,
Then Finished with a Light Chicken Au Jus. 94.95

Chicken Piccata
Sautéed Double Boneless Breast with Capers,
finished with a Lemon Garlic Butter Sauce 94.95

Roast Sirloin of Beef
Tender Sliced Sirloin with choice of Au Jus or Bordelaise Sauce 97.95

Filet Mignon
Center Cut Filet, Charbroiled to perfection, Served with Au Jus
or Bordelaise Sauce 106.95

Salmon
Beurre Blanc Sauce. Parmesan Crusted 97.95

Filet and Chicken Breast
Our Center Cut Filet with Au Jus or Bordelaise Sauce
with Grilled Herb Chicken or
Herb-Roasted Airline Breast with Chicken Au Jus 100.95

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • Sun-Dried Tomato Rice

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Green Beans and Carrots • Seasonal Fresh Vegetable Medley
Sautéed Zucchini and Yellow Squash
Fresh Asparagus with Garlic Butter* 3.50 Per Guest

Semi Family Style - Add Mostaccioli with Marinara or Vodka Sauce
4.95 Per Guest

SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

Chicken Bruschetta

Double Boneless Breast of Chicken Marinated and Char-Grilled,
Topped with Bruschetta Tomatoes and a Balsamic Glaze Drizzle (Gluten Free) 90.95

Stuffed Bell Pepper

Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice and Roasted Vegetables,
Drizzled with a Tomato Marinara Sauce (Vegetarian) 84.95

Grilled Balsamic Glazed Vegetables

Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian Herbs, Drizzled with a Balsamic Glaze. Served with Roasted Wedge Potatoes (Vegan and Gluten Free) 84.95

Penne Spinach and Feta

Sautéed Spinach, Sun-Dried Tomatoes, Capers and Artichokes tossed with Penne Pasta in our Homemade Marinara Sauce. Topped with Crumbled Feta Cheese and Fresh Basil (Vegetarian and Gluten Free*)
*Gluten Free Pasta available • Minimum 10-Day Notice
84.95

While preparing each guests' meal we make every effort to avoid cross contamination between food products and cooking preparation utensils. Please be aware due to normal kitchen operations we cannot guarantee that any menu item will be completely Allergen Free (Gluten Free).

CHILDREN'S

(Choice of One)
For Children 10 and under 22.95
Please Choose One Children's Meal for all Children

Chicken Fingers

Macaroni and Cheese

All Children's Meals are Served with Fries, Tater Tots or Fruit Cups (Choice of One)

DESSERTS

Add 2.99 Per Guest
(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sorbet: Lemon • Raspberry

Family Style

94.95

Buffet

94.95

Family Style or Buffet include Salad Course (served), Fresh Baked Rolls and Butter, Pasta, Two Entrées, One Vegetable, One Starch, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert. *Upgrade

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choice of Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette

Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

PASTA

(Choice of One Pasta and One Sauce)

Pasta: Penne • Tortellini • Cavatappi

Sauce: Marinara • Basil Pesto • Hearty Bolognese • Vodka Sauce • Alfredo

ENTRÉES

(Choice of Two)

Roast Spring Chicken

Grilled Herb Chicken

Our Signature Crispy Pressure-Fried Chicken

Chicken Vesuvio

Champagne Chicken

Roasted Sirloin of Beef

Italian Sausage with Roasted Peppers and Marinara

Atlantic Salmon with Beurre Blanc Sauce

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes

Seasoned Potato Wedges • Sun-Dried Tomato Rice

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter

Green Beans and Carrots • Seasonal Fresh Vegetable Medley

Sautéed Zucchini and Yellow Squash

Fresh Asparagus with Garlic Butter* 3.50 Per Guest

DESSERTS

Add 2.99 Per Guest

(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sorbet: Lemon • Raspberry

UPGRADES

Prime Rib / Roast Tenderloin of Beef

Add 12.95 Per Guest

Chef Attended Carving Station For Buffets

95.00 Per Attendant Per Entrée

Hors d' Oeuvres

10.95 Per Guest

SIGNATURE

(Choice of Two Hot and Two Cold)
One-Hour Unlimited Butler Passed During Your Cocktail Hour

Hot

Focaccia Pizza Bites

Spanakopita • Mac and Cheese Bites

Stuffed Mushroom Caps with Spinach and Cheese GF

Mini Egg Rolls with Sweet and Sour Sauce

Fried Chicken Potstickers with Ginger Soy Sauce

Swedish or BBQ Meatballs

Italian Sausage with Marinara GF

Cold

Spinach and Artichoke Dip • Tomato Basil Bruschetta

Whipped Goat Cheese with Hot Pepper Jelly • Caprese Pops GF

Antipasti Spears - Chef's Selection GF

ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 150.00

DISPLAYS ONE HOUR

Fresh Vegetable Crudité
5.95 Per Guest
Assortment of Fresh Seasonal Vegetables with Ranch Sauce

Charcuterie Board
8.95 Per Guest
Domestic and Imported Cheeses, Cured Italian Meats, Roasted Vegetables and Assorted Crackers with Fruit Garnish

Fresh Fruit Display
7.95 Per Guest
Seasons Finest Fruit

Domestic Cheese and Fruit Display
7.95 Per Guest
Cheddar, Swiss and Jalapeno Cheese paired with Assorted Crackers and Seasonal Fresh Fruit

Bar Service

Five Hours of Bar Service. Featuring Premium Liquors, Domestic Bottles
and House Wine with Red and White Wine on each Table during Dinner Service.
Bar Closes for One Hour during Dinner Service.

PREMIUM LIQUORS

Absolut • Bacardi • Baileys Irish Cream • Beefeater
Canadian Club • Captain Morgan • Christian Brothers Brandy
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red
Jim Beam Bourbon • Kahlua • Malibu
Rum Chata • Seagram's 7 • Southern Comfort • Tito's • Jameson

Top Shelf Upgrade
7.00 Per Guest

Amaretto Di Saronno • Crown Royal • Maker's Mark
Johnny Walker Black • Grey Goose • Patrón Silver

DOMESTIC BOTTLED BEER

Budweiser • Bud Light • Coors Light
Miller Lite • Michelob Ultra O

***Upgrade Craft Beers, White Claw or Imported Bottled Beer**
7.00 Per Guest

Blue Moon • Corona Bottle • Modelo Bottle
Founders All Day IPA • Stella Artois • High Noon

BOTTLES OF HOUSE WINES DURING DINNER

(Choice of Two)

Chardonnay • Pinot Grigio • Sauvignon Blanc
Merlot • Cabernet Sauvignon • Pinot Noir

Upgrade One Hour Outdoor Wine and Beer Bar on Patio
200.00
Augusta Ballroom only, Weather Permitting.
Includes Two Bottled Beers and select wines

Late Night Sweets and Snacks

Pizza Buffet
5.50 Per Guest
Up to 3 Assorted One Topping Pizzas

Mini Chicago Style Hot Dogs (50 Pieces)
150.00
With Onion, Tomato, Pickle, Celery Salt and Sport Peppers.

Jumbo Soft Pretzel Sticks (50 Pieces)
150.00
With Cheese and Mustard Sauce

Beef or Chicken Tacos (50 Pieces)
150.00
With Lettuce, Tomato, Jalapenos, Shredded Cheese, Sour Cream and Pico de Gallo.

Mini Italian Beef Sandwiches (50 Pieces)
185.00
With Peppers and Giardiniera.

Specialty Sweet Table
15.95 Per Guest
Sliced Seasonal Fresh Fruit and Melon, Assorted Fresh Tartlets, Petit Fours, Assorted Butter Cookies, Brownies, Specialty Tortes, Chocolate Eclairs, French Pastries, Mini Cheesecakes, Chocolate Covered Strawberries
*Selections may vary due to availability.

Champagne Brunch Buffet

49.95

69.95 with Premium Bar Package (Four Hours)

4 Hour Brunch Reception

Carafes of Fresh Chilled Juices

Mini Bakery Fresh Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs with Bacon, Peppers, Onions and Tomatoes

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Fresh Baked Rolls and Butter

Classic Garden or Bouquet of Field Greens

Mostaccioli with Marinara

Choice of Two Dressings: Ranch • Bleu Cheese • Italian • White Balsamic Vinaigrette
Raspberry Vinaigrette • Honey Citrus Vinaigrette

Choice of One: Grilled Herb Chicken
Roasted Sirloin of Beef with Bordelaise Sauce or Natural Au Jus

Choice of One: Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Seasonal Fresh Vegetable Medley • Green Beans and Carrots
Sautéed Zucchini and Yellow Squash

Choice of One: Yukon Gold Whipped Potatoes • Seasoned Potato Wedges
Sun-Dried Tomato Rice • Herb-Roasted Red Potatoes

VIP Coffee Display with Whipped Cream, Cinnamon and Shaved Chocolate

Custom Wedding Cake

Unlimited Champagne and Mimosas

Ceremony Package

1,750.00

Our Outdoor Ceremony Space offers gorgeous Views of our Golf Course and features:

Lighted Gazebo

Fountain

Garden Chairs

Unity Table

Rehearsal Space

Rehearsal Day and Time is based on availability and cannot be booked more than 45 days prior. Ceremony Package does not include on On-Site Officiant. A member of our Catering Department is present during your Rehearsal, however we recommend you work with your Officiant for organization of your Ceremony and Rehearsal.

Indoor Ceremony includes a Beautiful Arch and Unity Table

Ask about having your Rehearsal Dinner at one of our many Moretti's locations

Upgrades

SPECIALTY DESSERTS

Tiramisu
3.95 Per Guest

Chicago's Best Cheesecake
Served with your choice of Raspberry Sauce, Chocolate Sauce or Caramel
3.95 Per Guest

Chocolate Fudge Cake
Topped with Whipped Cream and Drizzled with Decadent Chocolate Sauce.
3.95 Per Guest

ROOM & LIGHTING UPGRADES

See your Catering Sales Manager for details

Centerpieces and Décor

Linens, Overlays and Table Runners

Swag Chair Covers

Chair Cover with Color Sash

Chiavari Chairs

Up Lighting / Lighting Effects

LCD Projector with Drop Down Screen
(Augusta Ballroom)

Name in Lights
250.00

Golf Course Photos* Restrictions Apply

General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of $1,000.00. A second deposit of $1,000.00 is due three months after booking. Additional deposits are not required but can be made at your discretion.

Food and Beverage Minimum - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

Guest Guarantees - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

Vendor meals are available at a reduced cost.

A place card with an entrée selection identifier must be provided to Chandler's.

Tasting - Complimentary tasting for 2 includes two entrées with starch and vegetable. Additional entrées are available for an applicable fee. Tastings are scheduled in our restaurant and by appointment only.

Account Balances - Final payment is due 10 days prior via debit card, cashiers check or money order. No cash payments are accepted. Personal checks may not be used for final payments.

Cancellation - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

Off Season (January and February) special pricing is offered for Saturday packages.

Friday and Sunday Discounts - Special pricing is offered for Friday and Sunday evenings (excluding holiday weekends).

Sales Tax - Pricing does not include current sales tax of 12%.

Price Guarantee - Pricing cannot be guaranteed more than a year prior. Any price increase will not exceed 5% based on industry market.

Service Fee Notice - A 20% service fee is applied to support the planning, setup, and execution of your event. This fee is not a gratuity and is not distributed to service staff. Our team members are non-tipped employees and are compensated with competitive hourly wages as part of our commitment to providing consistent, high-quality service. Gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function.

Chandler's
Weddings & Special Events

Luncheon Package

401 N. Roselle Road • Schaumburg, Illinois 60194
Phone (847) 885-9009 • Email chandlers@aceplaces.com
www.ChandlersChophouse.com

Chandler's Luncheon Package © 6/16/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice

The Luncheon Package

Four-Hour Event

Plated, Family Style, Buffet or Brunch Available

White Linens with Choice of Napkin Color

White Draped Linens - Cake Table, Place Card Table, Gift Table, Registration Table and Novelty Table

Black Draped Linen - Dj, Food Stations and Beverage Stations

Centerpieces Available

Two Candles Per Guest Table

Room Up Lighting (Excludes Atrium)

Background Music

Audio Visual Equipment

Ample Parking

Five Private Rooms Available

Plated Entrées

(Minimum 30 Guests)

Plated Entrées include Soup or Salad Course, Fresh Baked Rolls and Butter, Entrée, Starch, Vegetable, Freshly Brewed Coffee or Hot Tea and served Dessert. A Place Card with a menu identifier must be provided to Chandler's with Guests' Entrée Selection. *Upgrade

SOUP

Minestrone • Cream of Chicken with Rice

Broccoli Cheddar • Roasted Red Pepper • Tomato Basil

SALAD

Classic Garden

Mixed Greens, Red Cabbage, Shredded Carrots, Cucumbers, Tomatoes and Croutons

Traditional Caesar

Romaine Lettuce, Parmesan Cheese and Croutons

Dressings

(Choice of Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette

Raspberry Vinaigrette • White Balsamic Vinaigrette • Caesar

ENTRÉES

Grilled Herb Chicken
Boneless Breast Marinated in Fresh Lemon Juice, Dijon Mustard, Garlic, Herbs and Served with Thyme-scented Natural Juices 31.95

Chicken Vesuvio
Boneless Breast Marinated in a Garlic-Wine Sauce, Garnished with Peas and Roasted Peppers 31.95

Champagne Chicken
Double Boneless Breast Marinated with Fresh Herb Olive Oil Garlic and Served with Creamy Champagne Sauce 31.95

Roast Sirloin of Beef
Tender Sliced Sirloin with Choice of Au Jus or Bordelaise Sauce 35.95

Salmon
Served with Beurre Blanc Sauce and Parmesan Crusted 35.95

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes

Seasoned Potato Wedges • Sun-Dried Tomato Rice

Vegetable

Broccoli and/or Cauliflower in Garlic or Parmesan Butter

Green Beans and Carrots • Seasonal Fresh Vegetable Medley

Sautéed Zucchini and Yellow Squash

Fresh Asparagus with Garlic Butter* 3.50 Per Guest

Semi Family Style - Add Mostaccioli with Marinara or Vodka Sauce
3.95 Per Guest

SPECIALTY MEALS

Vegetarian • Gluten Free • Vegan

Chicken Bruschetta
Boneless Breast of Chicken Marinated and Char-Grilled,
Topped with Bruschetta Tomatoes (Gluten Free) 31.95

Stuffed Bell Pepper
Sweet Bell Pepper Stuffed with Sun-Dried Tomato Rice and Roasted Vegetables,
Drizzled with a Marinara Sauce (Vegetarian) 31.95

Grilled Balsamic Glazed Vegetables
Seasonal Garden Vegetables Marinated in Olive Oil with Fresh Garlic and Italian Herbs,
Drizzled with a Balsamic Glaze. Served with Seasoned Potato Wedges (Vegan and Gluten Free)
26.95

Penne Spinach and Feta
Sautéed Spinach, Sun-Dried Tomatoes, Capers and Artichokes Tossed with Penne Pasta
in our Homemade Marinara Sauce. Topped with Crumbled Feta Cheese and Fresh Basil
(Vegetarian and Gluten Free*)
*Gluten Free Pasta available • Minimum 10-Day Notice
28.95

While preparing each guests' meal we make every effort to avoid cross contamination between food products and cooking preparation utensils. Please be aware due to normal kitchen operations we cannot guarantee that any menu item will be completely Allergen Free (Gluten Free).

CHILDREN'S

(Choice of One)
For children 10 and under 14.95
Please Choose One Children's Meal for All Children

Chicken Fingers

1/4lb Hamburger or Cheeseburger

Macaroni and Cheese

All Children's Meals are Served with Fries or Tater Tots (Choice of One)

DESSERTS

(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sorbet: Lemon • Raspberry

*Upgraded desserts available

Family Style

36.95

Buffet

36.95

(Minimum 30 Guests)

Family Style or Buffet include Salad Course, Fresh Baked Rolls and Butter, Mostaccioli with Marinara, Freshly Brewed Coffee or Hot Tea and Individually Served Dessert.

SALAD

Classic Garden • Traditional Caesar

Dressings

(Choice of Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette

Raspberry Vinaigrette • White Balsamic Vinaigrette

ENTRÉES

(Choice of One)

Add Second Entrée 8.95

Roast Spring Chicken

Grilled Herb Chicken

Our Signature Crispy Pressure-Fried Chicken

Chicken Vesuvio

Roasted Sirloin of Beef with Bordelaise Sauce

Italian Sausage with Roasted Peppers and Marinara

Parmesan Crusted Salmon

ACCOMPANIMENTS

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes

Seasoned Potato Wedges • Sun-Dried Tomato Rice

Vegetable

Seasonal Fresh Vegetable Medley • Sautéed Zucchini and Yellow Squash

Broccoli and/or Cauliflower in Garlic or Parmesan Butter

Green Beans and Carrots

DESSERTS

(Choice of One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sherbet / Sorbet: Lemon • Raspberry

*Upgraded desserts available

Breakfast and Brunch Buffets

CHANDLER'S BRUNCH BUFFET

36.95 Per Guest

Carafes of Chilled Juices

Choice of Two: Bakery Fresh Large Muffins, Large Bagels, Large Danish or Croissants with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Freshly Baked Rolls and Butter

Choice of One: Classic Garden • Caesar Salad

Choice of Two Dressings: Ranch • Italian • White Balsamic Vinaigrette Raspberry Vinaigrette • Honey Citrus Vinaigrette

Choice of One: Our Signature Crispy Pressure-Fried Chicken Grilled Herb Chicken • Chicken Vesuvio • Roast Spring Chicken

Mostaccioli with Marinara

Upgrade Tortellini with Vodka Sauce $2.95 Per Guest

Seasonal Fresh Vegetable Medley

Choice of One: Yukon Gold Whipped Potatoes • Seasoned Potato Wedges

Freshly Brewed Coffee or Hot Tea

THE AMERICAN

Minimum 30 Guests
26.95 Per Guest

Carafes of Chilled Juices

Bakery Fresh Mini Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Freshly Brewed Coffee and Hot Tea

BREAKFAST TACO BAR / URBAN BRUNCH

Minimum 30 Guests
26.95 Per Guest

Carafes of Chilled Juices

Scrambled Eggs

Chorizo

Cheddar Cheese

Green Onion, Tomatoes

Sour Cream

Tortillas

Fire Roasted Salsa with Chips

Unlimited Mimosas and Bellinis

Chef Attended Deluxe Omelette Station
4.95 Per Guest

Champagne Brunch Buffet

49.95

Carafes of Fresh Chilled Juices

Mini Bakery Fresh Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit Display

Cheddar Scrambled Eggs with Bacon, Peppers, Onions and Tomatoes

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Fresh Baked Rolls and Butter

Classic Garden or Bouquet of Field Greens

Mostaccioli with Marinara

Choice of Two Dressings: Ranch • Bleu Cheese • Italian • White Balsamic Vinaigrette
Raspberry Vinaigrette • Honey Citrus Vinaigrette

Choice of One: Grilled Herb Chicken • Our Signature Crispy Pressure-Fried Chicken
Roasted Sirloin of Beef with Bordelaise Sauce or Natural Au Jus

Choice of One: Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Seasonal Fresh Vegetable Medley • Green Beans and Carrots
Sautéed Zucchini and Yellow Squash

Choice of One: Yukon Gold Whipped Potatoes • Seasoned Potato Wedges
Sun-Dried Tomato Rice • Herb-Roasted Red Potatoes

VIP Coffee Display

Unlimited Champagne and Mimosas

Sweet Tables and Desserts

Specialty Sweet Table
14.95 Per Guest
Sliced Seasonal Fresh Fruit and Melon, Assorted Fresh Tartlets, Petit Fours,
Assorted Butter Cookies, Brownies, Specialty Tortes, Chocolate Eclairs,
French Pastries and Mini Cheesecakes
*Selections may vary due to availability

Ice Cream Buffet
6.95 Per Guest
French Vanilla and Chocolate Ice Creams with Hot Fudge, Assorted Crushed Candy Pieces,
Strawberry Topping, Nuts, Whipped Cream and Cherries

Tiramisu
4.95 Per Guest

Chicago's Best Cheesecake
4.95 Per Guest

Chocolate Fudge Cake
4.95 Per Guest

Freshly Baked Cookies
25.00 Per Dozen

Chocolate Fudge Brownies
25.00 Per Dozen

Bar Options

BAR SERVICE

Cash Bar or Tab Bar
100.00 Bartender Fee

Open Bar Pricing Per Guest
2 Hours 29.95 Per Guest for Premium Liquors
3 Hours 35.95 Per Guest for Top Shelf & Premium Liquors

PREMIUM LIQUOR

Absolut • Bacardi • Baileys Irish Cream • Beefeater
Canadian Club • Captain Morgan • Christian Brothers Brandy
Cuervo Gold • Dewars White Label • Jack Daniels • Johnny Walker Red
Jim Beam Bourbon • Kahlua • Malibu • Rum Chata
Seagram's VO • Seagram's 7 • Southern Comfort • Tito's • Jameson

TOP SHELF LIQUOR

Amaretto Di Saronno • Crown Royal • Patrón Silver
Johnny Walker Black • Grey Goose • Maker's Mark

DOMESTIC BOTTLED BEER & HOUSE WINE

Budweiser • Bud Light • Coors Light
Miller Genuine Draft • Miller Lite • Michelob Ultra O

***Upgrade Craft Beers, Imported Bottled Beer or Seltzers**
7.00 Per Guest
Blue Moon • Corona • Modelo • Founders All Day IPA • Stella Artois
White Claw • High Noon

ADDITIONAL BEVERAGE OPTIONS

Bottled House Wine
29.00 Per Bottle
Pinot Grigio • Chardonnay • Sauvignon Blanc
Merlot • Cabernet Sauvignon • Pinot Nior

Bottles of House Champagne / Prosecco
26.00 Per Bottle

Carafes of Soda
5.00 Each
Pepsi • Diet Pepsi • Sierra Mist • Lemonade • Iced Tea

Beer
6.00-8.00
Domestic Beer • Imported Beer • Craft Beer • White Claw • High Noon

Unlimited Champagne Mimosas For One Hour
8.95 Per Guest

Unlimited Bellinis For One Hour
Prosecco with Mango, Peach, Strawberry and Raspberry Fruit Puree
9.95 Per Guest

PUNCHES

Each Punch Serves Approximately 30 Guests

Champagne Mimosa Punch
85.00 Each

Vodka with Cranberry or Lemonade Punch
85.00 Each

Red Sangria Punch
85.00 Each

Non-Alcoholic Sparking Fruit Punch
50.00 Each

Hors d' Oeuvres & Displays

SIGNATURE

Priced Per 50 Pieces

Hot

Focaccia Pizza Bites 75.00

Spanakopita with Tzatziki Sauce 85.00

Mac and Cheese Bites 85.00

Mini Egg Rolls with Sweet Chili Sauce 85.00

Stuffed Mushroom Caps with Spinach and Cheese 85.00 GF

Fried Chicken Potstickers with Ginger Soy Sauce 85.00

Swedish or BBQ Meatballs 85.00

Italian Sausage with Marinara 85.00 GF

Cold

Spinach and Artichoke Dip with Toasted Pita Chips 75.00

Tomato Basil Bruschetta 75.00

Whipped Goat Cheese with Hot Pepper Jelly 85.00

Antipasti Spears - Chef's Selection 85.00 GF

Caprese Pops 85.00 GF

OR

One-Hour Unlimited Butler Passed

14.95 Per Guest

(Choice of Two Hot and Two Cold)

ADDITIONAL DELUXE

Priced Per 50 Pieces

Jumbo Shrimp Cocktail 150.00

Filet Sliders 185.00

Buffalo Chicken Sliders 185.00

Cheeseburger Sliders 150.00

CARVING STATION

Served with Fresh Rolls and Accompanying Sauces
Per 50 Guests 350.00

Roast Sirloin of Beef with Au Jus or Bordelaise Sauce

Or

Herb-Roasted Turkey with Turkey Gravy and Cranberry Sauce

DISPLAYS

Priced Per Guest for One Hour

Fresh Vegetable Crudité
5.95 Per Guest
Assortment of Fresh Seasonal Vegetables with Ranch Sauce

Charcuterie Board
7.95 Per Guest
Domestic and Imported Cheeses, Cured Italian Meats, Roasted Vegetables
and Assorted Crackers with Fruit Garnish

Fresh Fruit Display
5.95 Per Guest
Seasons Finest Fruit

Domestic Cheese and Fruit Display
6.95 Per Guest
Cheddar, Swiss and Jalapeno Cheese and Assorted Crackers
Paired with Seasonal Fresh Fruit

General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of $250.00 dependent on guest counts.

Food and Beverage Minimum - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

Guest Guarantees - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

A place card with an entrée selection identifier must be provided to Chandler's.

Account Balances - Final payment is due at the conclusion of your event via credit card. No cash payments are accepted. Personal checks may not be used for final payments.

Cancellation - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

Sales Tax - Pricing does not include current sales tax of 12%.

Price Guarantee - Pricing cannot be guaranteed more than a year prior. Any price increase will not exceed 5% based on industry market.

Set Up & Decorations- Set up time for the host will be no more than 1 hour prior to the function start time. Host understands service staff will continue set up during this time. Decorations or displays brought onto the premise by the host must be approved prior to arrival to ensure compliance with local fire department regulations. Under no circumstances are banners, streamers or materials of any kind to be affixed to any wall or ceiling with nails, staples, tape or other substance in order to prevent damage to the property. No confetti or glitter is allowed. All items must be removed at the conclusion of the event. Chandler's is not responsible for any items left behind.

Service Fee Notice - A 20% service fee is applied to support the planning, setup, and execution of your event. This fee is not a gratuity and is not distributed to service staff. Our team members are non-tipped employees and are compensated with competitive hourly wages as part of our commitment to providing consistent, high-quality service. Gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function.

Chandler's
Weddings & Special Events

Memorial Luncheon

401 N. Roselle Road • Schaumburg, Illinois 60194
Phone (847) 885-9009 • Email chandlers@aceplaces.com
www.ChandlersChophouse.com

Chandler's Memorial Package © 6/11/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice

Memorial Luncheon

Served Family Style

(Minimum of 30 Guests)

Served with the following:

Fresh Baked Rolls and Butter

Classic Garden Salad with Choice of Two Dressings
Italian, Ranch, Honey Citrus Vinaigrette or White Balsamic Vinaigrette

Choice of Soup (add 1.95 Per Guest)
Minestrone, Chicken Noodle, Cream of Chicken with Rice
Broccoli Cheddar or Cream of Mushroom Soup

Mostaccioli with Marinara

Freshly Brewed Coffee, Decaf and Hot Tea

ENTRÉES

(Choice of Two)

Roasted Sirloin of Beef with Mushroom-Bordelaise Sauce

Our Signature Crispy Pressure-Fried Chicken

Grilled Herb Chicken Breast

Roast Spring Chicken

ACCOMPANIMENTS

(Choice of Two)

Yukon Gold Whipped Potatoes

Herb-Roasted Red Potatoes

Seasoned Potato Wedges

Seasonal Fresh Vegetable Medley

Sautéed Zucchini and Yellow Squash

Broccoli and/or Cauliflower with Garlic or Parmesan Butter

DESSERT

(Choice of One)

Vanilla Ice Cream, Chocolate Ice Cream, or Lemon Sorbet

Family Style 29.95 Per Guest
Children 10 and Under 13.95
(Kids Ages 3 and Under, Complimentary When Sharing a Plate)

ADDITIONAL BEVERAGES

The Following Can be Provided at an Additional Charge

Soda Station

Each Carafe Serves Approximately 4-5 Glasses
Beautifully Displayed and Charged on Consumption
Served with Fresh Ice

Pepsi, Diet Pepsi, Sierra Mist, Lemonade and Freshly Brewed Iced Tea
5.00 Each

On Consumption

Domestic and Import Beer, House Wine

Bottled House Wine to Include:
White Zinfandel • Chardonnay • Merlot
Pinot Grigio • Pinot Noir • Cabernet Sauvignon
29.00 Per Bottle

Domestic Bottled Beer
6.00 Each

Imported Bottled Beer
7.00 and Up

Hosted Tab or Cash Bar

(Bartender Required)
A 50.00 Bartender Charge per Bartender

Call Brands • House Wine • Coffee Drinks • Premium Brands

Top Shelf Brands • Domestic Bottled Beer • Imported Bottled Beer

Please Consult with Catering Director for Prices at (847) 885-9009

ADDITIONAL SERVICES

Chandler's Provides Complimentary Centerpieces

Service Fee Notice - A 20% service fee is applied to support the planning, setup, and execution of your event. This fee is not a gratuity and is not distributed to service staff. Our team members are non-tipped employees and are compensated with competitive hourly wages as part of our commitment to providing consistent, high-quality service. Gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function.

Chandler's
Weddings & Special Events

Conference Center Packages

Meetings • Team Building Events • Seminars
Award Ceremonies • Networking Groups • Appreciation Dinners

401 N. Roselle Road • Schaumburg, Illinois 60194
Phone (847) 885-9009 • Email chandlers@aceplaces.com
www.ChandlersChophouse.com

Chandler's Golf Outing Packages © 6/11/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice

Breakfast Buffet Packages

CONTINENTAL

Minimum 30 Guests
17.95 Per Guest

Carafes of Chilled Juices

Bakery Fresh Mini Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit

Freshly Brewed Coffee, Decaf and Hot Tea

THE AMERICAN

Minimum 20 Guests
26.95 Per Guest

Carafes of Chilled Juices

Bakery Fresh Mini Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit

Freshly Scrambled Eggs

Bacon and Link Sausage

Homemade Hash Browns

French Toast with Maple Syrup

Freshly Brewed Coffee, Decaf and Hot Tea

Lunch

BOX LUNCHES

All Box Lunches include, Chips, Cookie, Fruit and Bottled Water

Turkey & Ham Combo, Jack Cheese, Lettuce and Tomato on a Kaiser Roll
18.95

Roast Turkey, Provolone, Lettuce and Tomato on Sourdough
18.95

Krakus Ham, Swiss Cheese, Lettuce and Tomato on Rye Bread
18.95

Roast Angus Beef, Pepper Jack Cheese, Lettuce and Tomato on Chiabatta Bread
18.95

Grilled Veggies with a Hummus Spread on Tomato Focaccia Bun
18.95

DELI BUFFET

Minimum 20 Guests
24.95 Per Guest

Sliced Ham, Turkey and Roast Beef

Assorted Cheese Slices

Assorted Fresh Rolls and Breads

Mustard, Mayonnaise, Lettuce, Tomato and Onion

Classic Garden Salad

Choice of Two Dressings: Ranch • Italian
Honey Citrus Vinaigrette • White Balsamic Vinaigrette

Seasonal Fresh Fruit

Homemade Potato Salad

Choose One: Coleslaw or Pasta Salad

Freshly Brewed Coffee, Decaf and Hot Tea

CHANDLER'S BUFFET

Minimum 20 Guests
36.95 Per Guest

Includes Classic Garden Salad with two Dressings, Fresh Baked Rolls and Butter, Mostaccioli with Marinara, Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert.

Dressings

(Choose Two)

Ranch • Bleu Cheese • Italian
Honey Citrus Vinaigrette • Raspberry Vinaigrette
White Balsamic Vinaigrette

Entrées

(Choose Two)

Grilled Herb Chicken Breast
Broasted Chicken
Roast Spring Chicken
Chicken Vesuvio
Roasted Sirloin of Beef with Bordelaise Sauce
Italian Sausage with Roasted Red Peppers and Marinara

Accompaniments

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes
Seasoned Potato Wedges • Sun-Dried Tomato Rice

Vegetable

Seasonal Fresh Vegetable Medley • Sautéed Zucchini and Yellow Squash
Broccoli and/or Cauliflower in Garlic or Parmesan Butter
Green Beans and Carrots

Dessert

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate
Ice Cream: Chocolate • Cookies and Cream • French Vanilla
Sherbet / Sorbet: Lemon • Raspberry

Snack Breaks

AM BREAK

10.95 Per Guest

Assorted Cans of Soda • Bottled Water

Granola Bars • Assorted Trail Mix • Protein Bars

Freshly Brewed Coffee, Decaf and Hot Tea

SWEET AND SALTY

10.95 Per Guest

Assorted Cans of Soda • Bottled Water

Bags of Assorted Chips • Bags of Pretzels • Assorted Candy Bars

Freshly Brewed Coffee, Decaf and Hot Tea

BEVERAGE STATIONS

All Day

7.95 Per Guest

Assorted Cans of Soda • Bottled Water

Freshly Brewed Coffee, Decaf and Hot Tea • Carafes of Lemonade and Iced Tea

Coffee, Decaf and Hot Tea Ala Carte

50.00 Large Urn / 30.00 Small Urn

ALA CARTE

Assorted Granola Bar	2.25 Each
Bags of Chips and Pretzels	2.00 Each
Assorted Canned Soda	2.25 Each
Bottled Water	2.50 Each
Chocolate Brownies	25.00 Per Dozen
Assorted Freshly Baked Cookies	25.00 Per Dozen
Small Seasonal Fruit Display (Minimum 35 Guests)	3.95 Per Guest
Fruit Kabobs (50 Pieces)	60.00
Caprese Skewers (50 Pieces)	75.00
Antipasto Skewers (50 Pieces)	75.00

Full Day Package

Minimum 25 Guests
60.00 Per Guest

CONTINENTAL BREAKFAST

Carafes of Chilled Juices

Bakery Fresh Mini Muffins, Doughnuts, Bagels, Danish and Croissants
with Fruit Preserves, Cream Cheese and Whipped Butter

Seasonal Fresh Fruit

Freshly Brewed Coffee, Decaf and Hot Tea

MID-MORNING BREAK

Sweet and Salty

Assorted Cans of Soda • Bottled Water

Bags of Assorted Chips • Bags of Pretzels • Assorted Candy Bars

Freshly Brewed Coffee, Decaf and Hot Tea

BUFFET STYLE LUNCH

Buffet includes Classic Garden Salad or Soup, Fresh Baked Rolls and Butter, Mostaccioli with Marinara,
Freshly Brewed Coffee, Decaf or Hot Tea and Individually Served Dessert.

Salad

(Choose One)

Classic Garden Salad • Bouquet of Field Greens

Dressings

(Choose Two)

Ranch • Bleu Cheese • Italian • Honey Citrus Vinaigrette

Raspberry Vinaigrette • White Balsamic Vinaigrette

Entrées

(Choose Two)

Grilled Herb Chicken

Broasted Chicken

Roast Spring Chicken

Chicken Vesuvio

Roasted Sirloin of Beef with Bordelaise Sauce

Italian Sausage with Roasted Red Peppers and Marinara

Accompaniments

(Choose One of Each)

Starch

Yukon Gold Whipped Potatoes • Herb-Roasted Red Potatoes

Seasoned Potato Wedges • Sun-Dried Tomato Rice

Vegetable

Seasonal Fresh Vegetable Medley • Sautéed Zucchini and Yellow Squash

Broccoli and/or Cauliflower in Garlic or Parmesan Butter

Green Beans and Carrots

Dessert

(Choose One)

Whipped Mousse: Classic Chocolate or White Chocolate

Ice Cream: Chocolate • Cookies and Cream • French Vanilla

Sherbet / Sorbet: Lemon • Raspberry

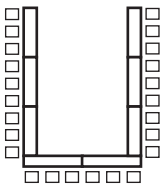
Audio / Visual

Wireless Microphone	75.00	**10x10 Screen**	50.00
Wireless Headset Microphone	100.00	**Extension Cords**	15.00
Lavaliere Microphone	100.00	**Power Strips**	15.00
Mixer (For Multiple Microphones)	50.00	**Table Rental**	8.00 Per Table
DVD Player	25.00	**WiFi**	N/C
LCD Projector and Screen	250.00	**Av Tech** (Per Hour Based on Availability)	175.00
50" Plasma TV	100.00		

Room Dimensions

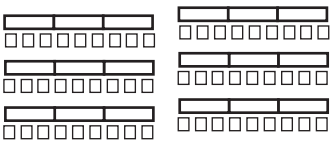
Room	Dimensions	Ceiling Height	Rounds of 10	Rounds of 12	Classroom	Theatre	Hollow-Square	U-Shape	Cocktail
A	74' x 52' 3848 sq. ft	29"	225 *around dance floor*	260 *on dance floor*	200	330	N/A	40-50	480
B	33' x 20' 660 sq. ft	9' 8"	N/A	40	25	30	30	20	55
C	33' x 20' 660 sq. ft	9' 8"	N/A	40	25	30	30	20	55
ABC	5168 sq. ft		360 *around dance floor*	400 *on dance floor*	360	500	N/A	N/A	600
BC	33' x 48' 1320 sq. ft	9' 8"	70	70	70	130	50	40	110
D	55' x 45' 2475 sq. ft	8' 6"	130	150	75	200	70	30	225
E	32' x 22' 704 sq. ft	8' 6"	50	50	30	60	35	25	95
Atrium	38' x 47' 1786 sq. ft	9' 6"	N/A	N/A	60	80	N/A	N/A	90

Room Set Up



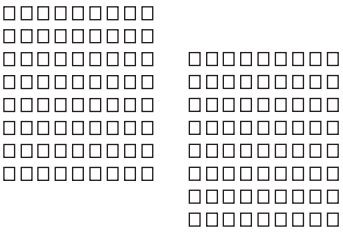
U-Shape

This is the best seating when you want participation and expect a group discussion. Provides natural face to face communication and is ideal for groups under 20.



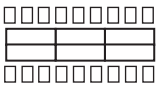
Classroom

Additional table fees may apply - best for large groups and/or long sessions. Perfect for any work / lecture / instructional or training meetings.



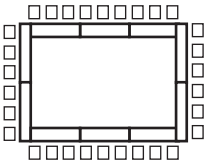
Theater

For large groups with little to no participation. Not recommended for long meetings or meetings requiring work space for participants.



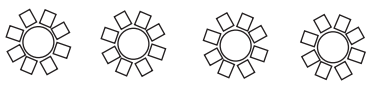
Solid Conference

Great for discussion groups of 6-12 people.



Open Conference

Best when you are expecting participation and discussion, provides natural face to face communication and is ideal for medium size groups with no AV equipment.



Rounds

Most common for lunch or dinner events. Works well with breakout sessions or small work groups.



Crescent Rounds

Generally used for general sessions or break out rooms, crescent rounds are half of a round with 5-6 people. Allows no one to have their back to the speaker.

General Information

Confirmation - To secure your date Chandler's requires signed Conditions of Agreement along with an initial deposit of $250.00 dependent on guest counts.

Food and Beverage Minimum - All event rooms are assigned in accordance with anticipated revenue requirements. If your room revenue is not met a rental fee will be applied.

Guest Guarantees - A final guest guarantee is required 10 days prior to your event. You will be charged for the guarantee or number served, whichever is greater.

Account Balances - Final payment is due at the conclusion of your event via credit card. No cash payments are accepted. Personal checks may not be used for final payments.

Cancellation - All deposits are non-refundable. Funds may be transferred to a new date within 3 months of cancellation. Cancellations that are not transferred to a new date will be charged a cancellation fee of 50% of required food and beverage minimum if cancellation is received within 90 days of event date.

Sales Tax - Pricing does not include current sales tax.

Price Guarantee - Pricing cannot be guaranteed more than a year prior. Any price increase will not exceed 5% based on industry market

Set Up & Decorations - Set up time for the host will be no more than 1 hour prior to the function start time. Fees apply if additional time is needed. Host understands service staff will continue set up during this time. Decorations or displays brought onto the premise by the host must be approved prior to arrival to ensure compliance with local fire department regulations. Under no circumstances are banners, streamers or materials of any kind to be affixed to any wall or ceiling with nails, staples, tape or other substance in order to prevent damage to the property. No confetti or glitter is allowed. All items must be removed at the conclusion of the event. Chandler's is not responsible
for any items left behind.

Service Fee Notice - A 20% service fee is applied to support the planning, setup, and execution of your event. This fee is not a gratuity and is not distributed to service staff. Our team members are non-tipped employees and are compensated with competitive hourly wages as part of our commitment to providing consistent, high-quality service. Gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function.

Chandler's
Weddings & Special Events

Golf Outing Packages

401 N. Roselle Road • Schaumburg, Illinois 60194
Phone (847) 885-9009 • Email chandlers@aceplaces.com
www.ChandlersChophouse.com

Chandler's Golf Outing Packages © 6/11/26 Ala Carte Entertainment
All Info and Prices are Subject to Change Without Notice

Golf Outings

TEE TIMES

80.00 Per Player

SHOT GUN

Minimum 120 Golfers

See Golf Outing Shotgun Contract

GOLF OUTING PACKAGES INCLUDE:

18 Holes of Golf

Riding Cart

Bucket of Range Balls

SGC Scoring Package

Score Cards, Score Sheets, Score Summary

Bag Drop Service

Cart Assignments

Field Events

Weekend and Special Dates are Subject to Availability Upon the Schaumburg Golf Club

All Food and Beverage is in addition to greens fees

2023 GOLF OUTING SHOTGUN CONTRACT

CONTRACT DATE: _____ **ORGANIZATION:** _____

TOURNAMENT COORDINATOR: _____

MAILING ADDRESS: _____

TELEPHONE: _____ **FAX:** _____ **EMAIL:** _____

TOURNAMENT DAY/DATE/TIME: _____ **DEPOSIT:** _____

TOURNAMENT COST: Schaumburg Golf Club will host the following golf tournament at its golf facilities based on the following terms and conditions, and the Organization agrees to pay to Schaumburg Golf Club at the following fees:

18 Hole Shotgun Events:

Monday and Wednesday

8:30 Shotgun start only-Charitable Event	$9,000.00
8:45-10:00 Shotgun start -Charitable Event	$10,200.00
start only-Golf Outing/Corporate Event	$12,000.00
8:45-10:00 Shotgun start -Golf Outing/Corporate Event	$12,600.00

Outings that exceed 120 players will be charged an additional per player fee based on price quoted for the day and time of the outing. The prices above are the minimum fee to schedule the course for your event. No credits or refund will be given for no shows or fewer players than the minimum price quoted.

DEPOSIT: The deposit of $2,000.00 is due at the time a signed original of this Contract is submitted to Schaumburg Golf Club. If this Contract is not signed and received by Chandlers Restaurant within ten (10) days from the date of the signature by The Schaumburg Golf Club, this Contract shall he deemed null and void and of no further force or effect. The Organization understands that upon payment of the Deposit the Tournament Date is reserved for the Outing and the Deposits is NON-REFUNDABLE.

BALANCE DUE: The balance due under this Contract shall be due as follows:

(i) At the conclusion of the Tournament, a Final Bill shall be presented to the Organization reflecting all fees incurred for the Tournament including any charges in excess of the Guaranteed Contract Minimum. Payment of any balance shall be due upon presentation of the Final Bill.

Other than the Deposit, all payments must be by certified checks, cash, bank money order, or credit card (Visa, MasterCard, American Express, or Discover). Please note that it is your responsibility to contact The Schaumburg Golf Club accounting office to clarify any questions concerning the billing **prior** to the due date. In the event any payment is not made as set forth above, interest shall accrue at the rate of 18% per annum and in the event that this matter is turned over to any attorney, you will be responsible for reasonable attorney's fees and other costs of collection.

NUMBER OF PLAYERS: If either number is greater than the Minimum Number set forth above, then the greater number shall constitute the Minimum Number guaranteed and will be charged accordingly.

TOURNAMENT PARTICIPATION: The Tournament Fee includes green fees, golf cart, and range balls for 18 holes in the specified format of play. In addition, The Schaumburg Golf Club shall provide a scoring summary. **Club must be supplied with an alphabetical list of players, pairings, and all contest information at least forty eight (48) hours prior to tournament date for proper tournament coordination.**

RENTAL CLUBS: Rental clubs are available for $40 per set. Please notify Jon Parsons, General Manager of Schaumburg Golf Club, the total number of rental sets seven (7) days prior to the event. Schaumburg Golf Club will be able to provide up to 15 rental sets.

RENTAL CARTS: Schaumburg Golf Club will supply 72 carts for an 18 hole shotgun outing. If additional carts are needed due to the amount of participants, volunteers or sponsors, Schaumburg Golf Club will lease 12 or 24 additional golf carts. The outing is responsible for a fee of $95 per rental golf cart + a $350 delivery fee, payment for the additional rental carts must be made at the conclusion of the event. Schaumburg Golf Club is the sole discretion in determining if additional carts are needed.

FOOD AND BEVERAGE: All food and beverages must be purchased through Chandlers Restaurant. The outing must sign a separate contract with Chandler's regarding food minimum and will provide the necessary deposit.

RULES AND REGULATIONS: Each Participant is expected to follow all rules in effect on the Date of Tournament as set forth by the General Manager and Superintendent. Participants are required to wear proper golf attire including a collared shirt, pants or Bermuda length shorts. Soft spikes are required. Pace of Play Policy strongly enforced. Any damage that occurs during the course of play shall be the financial responsibility of the person(s) who cause such damage.

TAX EXEMPT ORGANIZATIONS: If the Organization is tax-exempt, a copy of the tax-exempt certificate must be provided to The Schaumburg Golf Club at the time this Contract is signed. In the event that the a governmental authority determines that this function does not qualify for an exemption or the Organization is not tax-exempt, the Organization shall he responsible to pay all applicable taxes and shall hold The Schaumburg Golf Club harmless for such taxes or other costs regarding same. The Schaumburg Golf Club reserves the right in its sole and absolute discretion, to determine that the documentation provided by the Organization is sufficient to deem the Organization as tax-exempt.

WEATHER CANCELLATION POLICY: The Organization acknowledges that a Tournament will NOT be automatically cancelled due to rain or other inclement weather. An event will be cancelled only if The Schaumburg Golf Club determines, in its sole and absolute discretion, that player safety is in jeopardy or potential damage to the course may occur. A cancelled Tournament shall be rescheduled at a time and date mutually agreed upon by the Organization and The Schaumburg Golf Club. If, due to weather or previously schedule events, at time and date can not be agreed upon, the event will be schedule for the next season.

During the event, if played is stopped due to unsafe weather conditions, Schaumburg Golf Club will attempt to resume play as quickly as possible. Schaumburg Golf Club will charge the outing based on the following rain policy:

Holes completed: 1-4	Outing will be charged 25%
Holes completed: 5-9	Outing will be charged 50%
Holes completed: 10-13	Outing will be charged 75%
Holes completed: 14 and up	Outing will be charged 100%

The undersigned represents that he/she has fully read and understands the terms of this Contract and that he/she is duly authorized to enter into this Contract on behalf of the Organization. By signing this Contract you hereby unconditionally and irrevocably guarantee the payment and performance of the Organization's obligations as set forth in the Contract.

THE SCHAUMBURG GOLF CLUB **ORGANIZATION**

By: _____ By: _____

Jonathan Parsons Tournament Coordinator

Date: _____ Date: _____

Tax-exempt organization: ___ Yes___ No **Tax-exempt number: _____**

The Schaumburg Open

TWO BEVERAGES ON THE COURSE

Choice of Soft Drinks, Domestic or Import Beer and Mixed Drinks

14.95 Per Guest

JUMBO HOT DOG, BRAT OR SANDWICH, CHIPS AND BEVERAGE

(at the Halfway House)

Choice of Soft Drink, Domestic or Import Beer

17.95 Per Guest

BOX LUNCH

(72 Hour Notice Needed)

All Box Lunches include, Chips, Cookie, Fruit And Bottled Water

Turkey & Ham Combo, Jack Cheese, Lettuce and Tomato on a Kaiser Roll

18.95

Roast Turkey, Provolone, Lettuce and Tomato on Sourdough

18.95

Krakus Ham, Swiss Cheese, Lettuce and Tomato on Rye Bread

18.95

Roast Angus Beef, Pepper Jack Cheese, Lettuce and Tomato on Chiabatta Bread

18.95

Grilled Veggies with a Hummus Spread on Tomato Focaccia Bun

18.95

GRILLING STATION

(On the Course)

Hot Dogs, Brats, Burgers and Chicken Prepared by our Chef on our Huge Weber Grill

Served with all Condiments, Assorted Chips, Fresh Fruit and Water

21.95

Dinner

ITALIAN BUFFET

25.75

Classic Garden Salad

Choice of Two Dressings: Ranch, Italian, Honey Citrus Vinaigrette or White Balsamic Vinaigrette

Freshly Baked Bread

Italian Beef & Sausage with Sweet and Hot Peppers with French Rolls

Mostaciolli with Marinara

Assorted Cookies and Brownies

ULTIMATE PIG ROAST BUFFET

32.95

Whole Hickory Smokes Roast Pig

Hand Pulled by our Chef

Assorted BBQ Sauces

Freshly Baked Rolls and Butter

Baked Beans

Coleslaw

Yukon Gold Whipped Potatoes

Classic Garden Salad

Choice of Two Dressings: Ranch, Italian, Honey Citrus Vinaigrette or White Balsamic Vinaigrette

Choice of One: Broasted Chicken or Roast Spring Chicken

Choice of One: Corn on the Cob, Buttered Green Beans
or Seasonal Fresh Vegetable Medley

Fresh Baked Cookies and Brownies

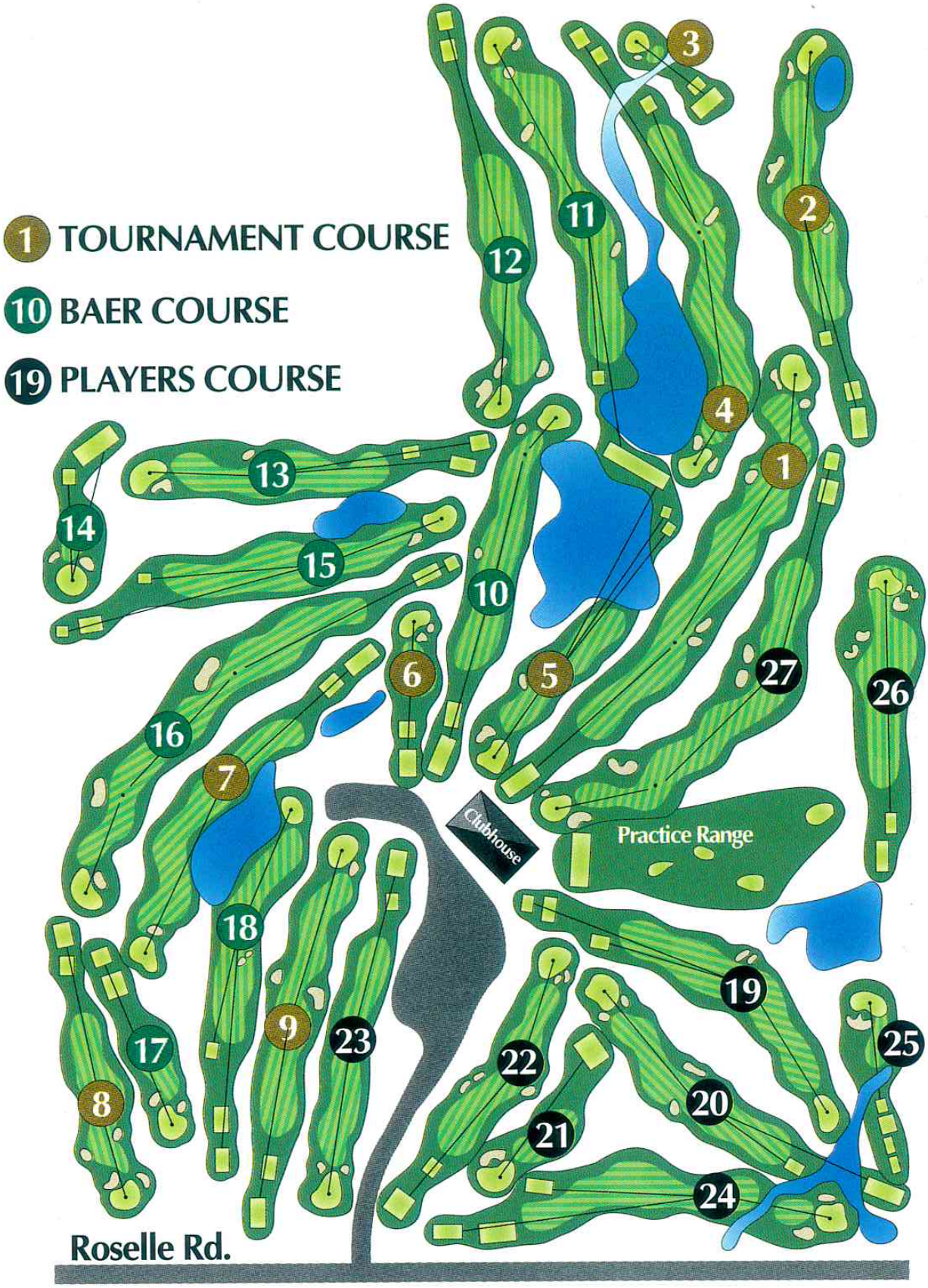
Iced Tea and Lemonade

BEVERAGE PACKAGE

Three Hours of Premium Open Bar

32.95 Per Guest

Golf Course Maps



VENDOR TABLES

Multiple Vendors, Merchants and Businesses have Table Displays on the Course
10.00 Per Vendor

Includes:

One 8ft Table, Two Chairs, Trash Receptacle (if requested)

Additional Table
10.00 Each

Additional Chairs
No Charge

Ice Per 25lb Bag
4.00/ Ice Bins not Furnished

Food

All Vendors serving Food and/or Beverage must receive prior permission from Chandler's Management

1. All Vendors serving Food Items with the exception of Single Serve Items must obtain a One-Day Permit from the Village of Schaumburg Department of Health
2. Such Vendors must also obtain a Certificate of Insurance listing Chandler's Chophouse and the Schaumburg Park District as Additionally Insured

Beverage

1. All Vendors serving Alcoholic Beverages must receive prior Permission from Chandler's Management
2. Such Vendors must obtain a One-Day License from the Village of Schaumburg
3. Such Vendors must obtain a Certificate of Insurance listing Chandler's Chophouse and the Schaumburg Park District as additionally insured.
4. The above listed Certificates and Insurance must be received by Chandler's Management two days prior to the Event.
5. All Vendors serving Alcoholic Beverages will be assessed an additional $150.00 fee that is the responsibility of the Organizer to pay at the conclusion of the Event.

Accepting Signature: _____

Printed Name: _____

Date: _____

Outing Name: _____ Date Of Outing: _____

Contact Person: _____ Contact Phone #: _____

Please complete and return to Chandler's Banquets ten (10) days prior to your event. Please note all food and beverage on the course MUST BE SUPPLIED BY Chandler's, unless previously approved by Chandler's Management.

HOLE #	HOLE SPONSOR COMPANY AND CONTACT	SIGNAGE Y / N	TABLE Y / N	CHAIR #	EVENT & GIVEAWAY	OTHER REQUESTS (i.e. ice, electric, etc.)

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Sales Tax - Pricing does not include current sales tax.

Event Fee - Pricing does not include 20% event fee. Event fee is an administrative fee retained by Chandler's for the set up and administrative expenses related to hosting your event. The event fee is not a staff gratuity and is not distributed to servers, bartenders or other employees working your event. Gratuity is at your discretion and is not required. Any additional gratuity is distributed to staff working your function. The employees working are non-tipped employees and are compensated with a higher hourly wage.